

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
Only

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June 29, 1940

PEA CROP CONDITION REPORT

Information for Week Ending June 27 Compiled by Division of Statistics

Excessive rain in New York and most of Wisconsin has damaged low fields considerably and has prevented harvest in some sections, according to reports received by the Association's Division of Statistics. Hot dry weather in Utah and in Washington-Oregon District II resulted in many fields being cut prematurely, reducing yields about 25 per cent on early peas and may reduce late Sweet yields 15 per cent.

MAINE—Early Sweets in full bloom June 21. Packing will begin about July 10 on early plantings; on later plantings July 15. Both temperature and moisture favorable for good growth; about 28 hours during week above 75 degrees. Slight aphid infestation.

NEW YORK I—Water damage estimated at 10 per cent in this section. Growth and appearance of vines, however, is good. Aphids increasing; will start dusting immediately. Will begin packing June 29.

NEW YORK II—Heavy rains have prevented harvest of early Sweets but have improved some late Sweets. Some acreage of late Sweets, however, shows damage from root rot and yellowing of vines. A sudden turn to hot weather would damage much of the late Sweet acreage severely because of damaged root systems. Slight aphid infestation; first dusting on June 22.

NEW YORK III—Started packing Alaskas June 25. Temperatures have been low, 40 to 75 degrees, delaying maturity. Rainfall for week excessive. Root rot damage increasing, amount of damage will depend on weather conditions for next few weeks. Aphid infestation slight.

NEW YORK IV—Root rot and water damage from excessive rain has affected about 10 per cent of acreage. Additional damage on late Sweets may develop if temperatures get too high.

ILLINOIS—Temperatures have been below normal, favorable for development of Sweets. Alaska packing about finished with yields ranging from 65 to 107 cases per acre. Heavy rains in northern part with central section short of moisture.

MICHIGAN—Alaska pack started June 25 with yields about average. Plenty of moisture for development of Sweets.

WISCONSIN I—Cool weather giving opportunity to harvest crop which is in excellent condition. Some aphids in Sweets.

WISCONSIN II—This district has experienced the heaviest rainfall in many years, six inches for the week. Estimates of water damage vary, ranging up to 50 per cent of normal crop. Some plants had to stop packing; others were running on limited acreage because of rain and muddy fields. Aphids continue to be serious in most sections.

WISCONSIN III—Alaska pack began June 27 and will be

in full swing by end of next week. Cool weather has slowed maturity and developed Alaskas nicely. Aphids have caused considerable damage to late Alaskas, damage to Sweets undetermined. Dusting has been prevented because of muddy fields. Airplane dusting not effective because of rain. Water damage estimated at 15 per cent and will be more if hot weather comes before fields dry.

WISCONSIN IV—Alaska pack will begin about June 28. Extremely heavy rains have caused some water damage and may prevent harvest of early Alaskas when ready. Hail and rain damage estimated at 15 per cent. Alaska pods show poor fill, about 25 per cent, with from 1 to 2 misses in pod.

WISCONSIN V—Rainfall heavy during week, 3½ inches in southern and 1.14 inches in northern part of district. Alaska pack showing very good quality. No low standards in four sieve. Averaging 82 per cent 1's, 2's and 3's. Slight aphid infestation.

MINNESOTA—Some damage due to excessive rainfall. Aphid
(Continued on page 6252)

Amendment to Asparagus Definition Promulgated

The Federal Register of June 28, 1940, contains the final order of the Secretary of Agriculture amending the definition of canned asparagus with respect to the length of the stalks or spears, tips, and points. The order becomes effective in 90 days. These changes were requested by the canners of asparagus to permit them to continue using the usual sizes of cans for these products. The order is as follows:

On the basis of the foregoing findings of fact, subsection (b) of the regulation fixing and establishing a definition and standard of identity for canned vegetables, promulgated on February 27, 1940 (§52.990, Title 21, CFR, 5 F.R. 809), should be and hereby is amended so that the provisions therein relating to canned asparagus will read as follows:

I	II	III
Name or synonym of canned vegetable	Source	Optional forms of vegetable ingredient
Asparagus...	Edible portions of sprouts of the asparagus plant, as follows: Three and three-quarter inches or more of upper end. Three and three-quarter inches or more of peeled upper end. Not less than two and three-quarter inches but less than three and three-quarter inches of upper end. Less than two and three-quarter inches of upper end. Sprouts cut in pieces..... Sprouts from which the tip has been removed, cut in pieces.	Stalks or spears. Peeled stalks or peeled spears. Tips Points. Cut stalks or cut spears. Bottom cuts or cuts—tips removed.

Amendments to Cherry Definition and Standard of Quality Promulgated

The final orders for inclusion of the word "tart" as a synonym for "sour" in the definition of canned cherries and for a slight modification of the method for determining the number of pits under the standard of quality were issued by the Secretary of Agriculture and published in the *Federal Register* of June 28, 1940, to be effective 90 days from that date. The wording of the latter order is essentially but not exactly that proposed at the public hearing (see INFORMATION LETTER 787, p. 6191).

The order modifying the method for determining the number of pits is as follows:

On the basis of the foregoing findings of fact, subsection (b) (1) of the regulation fixing and establishing a standard of quality for canned cherries, promulgated by the Secretary on January 6, 1940 (27.031, Title 21, CFR: 5 F. R. 101), should be and hereby is amended so that, as amended, said subsection of said regulation will read as follows:

(b) (1) Pitted canned cherries shall be tested by the following method to determine whether or not they comply with the requirements of clause (1) of subsection (a):

Take at random such number of containers as to have a total quantity of contents of at least 24 pounds. Open the containers and weigh the contents. Count the pits and pieces of pit shell in such total quantity. Count a piece of pit shell equal to or smaller than one-half pit shell as one-half pit, and a piece of pit shell larger than one-half pit shell as one pit; but when two or more pieces of pit shell are within or attached to a single cherry, count such pieces as one-half pit if their combined size is equivalent to that of one-half pit shell or less, and as one pit if their combined size is equivalent to that of more than one-half pit shell. From the total number of pits so counted and the combined weight of the contents of all the containers, calculate the number of pits present in each 20 ounces of canned cherries.

The order including the word "tart" as a synonym for "sour" is as follows:

On the basis of the foregoing findings of fact, subsections (a) (1) and (b) (1) of the regulation fixing and establishing a definition and standard of identity for canned cherries, promulgated by the Secretary on January 6, 1940 (§27.030, Title 21, CFR: 5 F. R. 99), should be and hereby are amended so that, as amended, said subsections of said regulation will read as follows:

(a) (1) Canned cherries are the food prepared from mature cherries of one of the following varietal groups: red sour or red tart, light sweet, dark sweet. They may be pitted or unpitted. Unpitted cherries of each such varietal group and pitted cherries of each such varietal group are an optional cherry ingredient.

(b) (1) The label shall name the optional cherry ingredient present by the use of the words "Red Sour" or "Red Tart"; "Red Sour Pitted" or "Red Tart Pitted"; "Light Sweet"; "Light Sweet Pitted"; "Dark Sweet"; or "Dark Sweet Pitted."

Beet Culture

"The Culture of Table Beets", issued by the U. S. Department of Agriculture as Leaflet 127, contains information on varieties, soils and fertilizers, cultivation, harvesting, marketing, and storing of this crop.

Suggested Definition for Fruit Butters

The presiding officer of the public hearing to discover a definition for fruit butters has reported to the Secretary of Agriculture his suggested findings of fact and conclusion in the form of a suggested definition. These have been published in the *Federal Register* for June 25, 1940. Similar reports with respect to jellies and jams are in the same issue.

Objections to the suggested definition must be filed with the Hearing Clerk, Office of the Solicitor, Department of Agriculture, Washington, D. C., within ten days from the date of receipt of this issue of the *Federal Register*.

The suggested definition for fruit butters is as follows:

§ 30.000 *Fruit butter*—identity; label statement of optional ingredients.

(a)

The fruit butters for which definitions and standards of identity are prescribed by this section are the smooth, semi-solid foods each of which is made from a mixture composed of not less than five parts by weight (as determined by the method prescribed in subsection (b) (1)) of one or any combination of two, three, four, or five of the optional fruit ingredients specified in subsection (c) to each two parts by weight of one of the optional saccharine ingredients specified in subsection (d), except that the use of such saccharine ingredient is not required when optional ingredient (5) is used. Such mixture may be seasoned with one or more of the following optional ingredients:

- (1) Spice.
- (2) Flavoring (other than artificial flavoring).
- (3) Salt.

(4) A vinegar, lemon juice, lime juice, citric acid, lactic acid, malic acid, tartaric acid, or any combination of two or more of these.

Such mixture may also contain the optional ingredient:

(5) Fruit juice or concentrated fruit juice in a quantity not less than one-half the weight of the optional fruit ingredient. Such mixture is concentrated by heat to such point that the soluble solids content of the finished fruit butter is not less than 43 per cent as determined by the method prescribed in "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists," Fourth Edition, page 320, under "Soluble Solids in Fresh and Canned Fruits, Jams, Marmalades, and Preserves—Tentative," except that no correction is made for water insoluble solids.

(b)

(1) Any requirement of this section with respect to the weight of any optional fruit ingredient, whether concentrated, unconcentrated, or diluted, means the weight determined by the following method:

Determine the per cent of soluble solids in the optional fruit ingredient by the method prescribed for determining soluble solids in section (a); multiply the per cent so found by the weight of such ingredient; divide the result by 100; subtract from the quotient the weight of any added sugar or any other added solids; and multiply the remainder by the factor for such ingredient prescribed in subsection (c). The result is the weight of the optional fruit ingredient.

(2) For the purposes of this section, the weight of fruit juice or concentrated fruit juice (optional ingredient (5)) from a fruit specified in subsection (c) is the weight of such juice as determined by the method prescribed in subsection (b) (1); the weight of concentrated juice from any other

fruit is the original weight of the undiluted juice before it was concentrated.

(c)

Each of the optional fruit ingredients referred to in subsection (a) is prepared by cooking one of the following fresh, frozen, canned, and/or dried (evaporated) mature fruits, with or without added water, and screening out skins, seeds, pits, and cores:

Name of fruit	Factor referred to in subsection (b)
Apple	7.5
Apricot	7.0
Grape	7.0
Peach	8.5
Pear	6.5
Plum (other than prune)	7.0
Prune	7.0
Quince	7.5

In any combination of two, three, four, or five fruit ingredients, the weight of each is not less than one-fifth of the weight of the combination.

(d)

The optional saccharine ingredients referred to in subsection (a) are:

- (1) Sugar.
- (2) Invert sugar sirup.
- (3) Brown sugar.
- (4) Honey.
- (5) Corn sirup.
- (6) Any combination composed of two or more of optional saccharine ingredients (1), (2), (3), (4), and (5); or one or more of such ingredients with dextrose.

(e)

For the purposes of this section:

- (1) The weight of any optional saccharine ingredient means the weight of the solids of such ingredient.
- (2) The term "sugar" means refined sugar (sucrose).
- (3) The term "invert sugar sirup" means a sirup made by inverting or partly inverting sugar or partly refined sugar; its ash content is not more than 0.3 per cent of its solids content, but if it is made from partly refined sugar, color and flavor other than sweetness are removed.
- (4) The term "corn sugar" means refined anhydrous or hydrated dextrose made from corn.
- (5) The term "dextrose" means refined anhydrous or hydrated dextrose.

(f)

The name of each fruit butter for which a definition and standard of identity is prescribed by this section is as follows:

- (1) If the fruit ingredient is made from a single fruit the name is "Butter" preceded by the name whereby such fruit is designated in subsection (c).
- (2) If the fruit ingredient is a combination made from two, three, four or five fruits, the name is "Butter" preceded by the words "Mixed Fruit" or by the names whereby such fruits are designated in subsection (c) in the order of predominance, if any, of the weight of such fruit ingredients in the combination.

(g)

- (1) When optional ingredient (1) is used, the label shall bear the word "Spiced" or the statement "Spice Added" or "With Added Spice"; but in lieu of the word "Spice" in such statements the common name of the spice may be used.

- (2) When optional ingredient (2) is used, the label shall bear the statement "Flavoring Added" or "With Added Flavoring"; the word "Flavoring" in such statements may be preceded by the common name of the kind of flavoring used.

- (3) When optional ingredient (5) is used the label shall bear the words "Prepared with Juice," the blank to be filled in with the name of the fruit from which the juice is obtained; but if apple juice is used the word "Cider" may be used in lieu of "Apple Juice."

- (4) When the optional fruit ingredient is prepared in whole or in part from dried fruit, the label shall bear the words "Prepared From" or "Prepared in Part From," as the case may be, followed by the word "Evaporated" or "Dried," followed by the name whereby such fruit is designated in subsection (c). When two or more such optional fruit ingredients are used, such names shall appear in the order of predominance, if any, of the weight of such ingredients in the combination.

- (5) When a combination of two, three, four, or five optional fruit ingredients is used, and the fruit butter is designated on its label by the name "Mixed Fruit Butter," the label shall bear the names whereby the fruits from which such ingredients are prepared are designated in subsection (c), in the order of predominance, if any, of the weights of such ingredients in the combination.

- (6) The label statements required by paragraphs (1) and (2) of this subsection, may be combined, as for example, "Cinnamon Oil and Cloves Added." The label statements required by two or more of paragraphs (3), (4), and (5) of this subsection, may be combined, as for example, "Prepared with Cider, Apples, and Dried Prunes."

- (7) Wherever the name specified in subsection (f) appears on the label of the fruit butter so conspicuously as to be easily seen under customary conditions of purchase, the words and statements herein specified showing the optional ingredients used shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the varietal name of the fruit used in preparing such fruit butter may so intervene.

It is further concluded that such definitions and standards of identity for fruit butters are reasonable and will promote honesty and fair dealings in the interest of the consumer. Wherefore the Presiding Officer suggests that such standards be promulgated by the Secretary as herein proposed.

Home Economists Broadcast from Recordings

Ruth Atwater, Marjorie H. Black, and Katherine Smith of the Association's Home Economics Division, who attended the annual convention of the American Home Economics Association at Cleveland during the past week, broadcast through recordings from Cleveland over Radio Station WRC in Washington, D. C.

Mary Mason, who conducts a program for women on this station, also attended the convention, and made recordings there of interviews with a number of the home economists, including Miss Atwater, Miss Black, and Miss Smith. Miss Atwater's recorded interview with Miss Mason was broadcast Monday, Miss Smith's on Tuesday, and Miss Black's on Thursday.

New Rules of Practice Announced For Hearings Under Food-Drug Act

New rules of practice for hearings required under section 701(e) of the Federal Food, Drug, and Cosmetic Act have been announced by the Department of Agriculture. They supersede the rules of procedure published in the *Federal Register* of January 13, 1939, and amendments in the *Federal Register* of June 22, 1939. The press release of the Department in announcing the change states:

"The general procedure which has been observed in all hearings held under this statute remains unchanged. The new regulations differ from the previous ones in numerous details. The changes are designed to eliminate requirements which have resulted in delay in the final issuance of regulations, but these changes in no wise affect the legal rights of interested parties."

The rules of practice are published in the *Federal Register* of June 26. Copies may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D. C.

PEA CROP CONDITION REPORT

(Continued from page 6249)

infestation heavy in spots on Sweets but dusting getting good kill.

IOWA—Following heavy showers, pea vines are showing up to better advantage. Harvest has started on the late Sweets and quality is very good. Very little dusting will be done since aphid infestation is so light.

COLORADO—Weather conditions unfavorable, need moisture badly. Temperatures above normal. Yield on late Sweets will be reduced unless rain comes soon.

UTAH—The extreme hot weather has let up to a small extent but indications are that it will stay around 90 with very little prospects of rain. Temperature high—103.3, temperature low—50. The irrigation supply is still good but cool weather with some natural moisture is what is needed at this time. The early peas have mostly been harvested and the result has been a very light yield. Present indications are that the late peas will be very near a normal yield.

WYOMING—The early plantings will have below normal growth of vines and a small per cent are affected by root rot but they appear to have uniform blooming. The later plantings appear to have strong healthy vines with no root rot as yet.

WASHINGTON-OREGON I—Temperatures past week abnormal, reaching 102 Tuesday accompanied by drying wind, thus forcing premature harvesting, resulting in 75 per cent of anticipated yields on early peas, account reduction sieve sizes and stunted vines. Estimate yield on late Sweets will be 85 per cent of average. Continuous hours about 75 degrees ranged from 3½ on June 20 to 13 hours on June 24, total for week 58 hours.

WASHINGTON-OREGON II—Aphid infestation completely checked. Peas need rain. Average daily temperatures 75, but night temperatures 60 to 55 degrees. Some fields weedy. In order to develop full bloom on early peas, rain is needed on fields which are not irrigated. Bulk of acreage in this

section is in late peas, and the stand is still good, as they do not seem to be affected by the lack of moisture. Late peas planted chiefly on tide land.

The following table shows temperature and rainfall data for the weeks ending June 25, 1939 and 1940:

Reporting District	Temperature Departure from normal		Rainfall	
	1939 Degrees	1940 Degrees	1939 Inches	1940 Inches
Maine.....	- 3	- 7	0.5	0.3
New York I.....	- 3	- 9	0.1	2.8
New York II.....	0	- 8	0.7	2.5
New York III.....	- 1	- 9	0.4	1.9
New York IV.....	- 2	- 8	0.1	1.3
Middle-Atlantic III.....	+ 2	- 6	0.4	0.5
Ohio.....	+ 3	- 3	0.4	0.5
Indiana.....	+ 2	- 3	1.1	0.4
Illinois.....	+ 2	- 2	0.8	0.1
Michigan.....	+ 3	- 8	0.4	1.8
Wisconsin I.....	+ 4	- 5	0.7	4.2
Wisconsin II.....	+ 4	- 6	0.8	4.3
Wisconsin III.....	+ 4	- 8	0.6	2.8
Wisconsin IV.....	+ 3	- 6	1.1	1.8
Wisconsin V.....	+ 3	- 3	0.6	1.5
Minnesota.....	+ 1	- 6	1.5	2.2
Iowa.....	+ 1	+ 1	3.0	1.1
Nebraska.....	+ 2	0	1.7	0.9
Colorado.....	- 1	+ 5	0.1	T.
Utah.....	0	+11	T.	T.
Wyoming.....	- 1	+ 8	0.1	0.5
Montana.....	- 3	+ 7	0.2	0.5
Washington-Oregon I.....	- 3	+ 6	T.	T.
Washington-Oregon II.....	0	+ 2	0.1	T.
Puget Sound.....	0	+ 6	0.2	0.0

Growers Vote on Northwest Apple Program

Growers and handlers are voting by mail on the proposed Federal marketing agreement program for apples produced in Washington and in all of Oregon, except Malheur county. Closing dates are announced locally.

Planted Acreage of Peas for Canning

Yields and Cases Per Acre for 1939 with Estimates by Reporters for 1940 Compiled

The accompanying tables, showing planted acreage and reporters' estimates of yields, give a fair indication as of June 27 of the prospects for pack in the States and districts listed. When packing begins in each of the reporting districts, the information for the variety being packed will be reported in the yield table and comments for that district may be reduced accordingly. After the pack is finished in a given district, reports of the yields only will be given.

The Agricultural Marketing Service of the U. S. Department of Agriculture issued a report of indicated production on June 25. This report was based on conditions as of June 15. The government estimated a production of 293,160 tons of green peas for canning and freezing, which compares with 1939 production of 198,110 tons, or an increase of 48 per cent. Part of this increased production is due to increased acreage but a large part is also due to increased yields. The government's estimate of 1,810 pounds per acre for 1940 is a 15 per cent increase over the 1,570 pounds yielded in 1939.

Since June 15, however, the date to which the government's report applies, excessive rains in New York and Wisconsin have damaged a portion of the crop. Hot, dry weather in Utah and Washington has reduced yields in that section.

The following table, compiled by the Division of Statistics, gives the latest indications as to acreage estimates for 1940 for Alaskas, early Sweets and late Sweets:

State	1939		1940	
	Alaskas	Sweets	Early	Late
	Acreas	Acreas	Acreas	Acreas
Maine.....	1,500	450	1,461
New York.....	2,705	21,169	3,114	12,587
Maryland.....	14,200	1,700	15,627	710
Delaware and New Jersey.....	1,890	400	2,563	60
Pennsylvania.....	3,660	2,500	2,721	1,110
Ohio.....	3,250	1,080	3,550	300
Indiana.....	5,161	630	7,372	100
Illinois.....	5,500	9,500	6,450	2,374
Michigan.....	2,000	3,500	3,672	1,100
Wisconsin.....	42,780	24,000	63,056	8,614
Minnesota.....	6,764	11,667	7,638	1,640
Utah and Idaho.....	300	11,450	120	3,322
Washington and Oregon.....	870	36,060	495	6,578

Yields of peas per acre for last year, together with the estimates for 1940 that reporters have submitted to the Division of Statistics up-to-date, are presented in the table below:

Reporting District	1939		1940	
	Alaskas	Sweets	Early	Late
	Cases	Cases	Cases	Cases
New York I.....	57	60	60-70
New York II.....	40	32	70	65
New York III.....	32	49	75	85
Middle-Atlantic I.....	110-115
Middle-Atlantic II.....	32-40	63	95-105
Middle-Atlantic III.....	80	34-65	75	130
Ohio.....	30	82	55-63	85
Indiana.....	32-63	62-94	65-107	70
Wisconsin I.....	73	70-75	70
Wisconsin II.....	74	97	75-100	80-115
Wisconsin III.....	85-90	75	80	75
Wisconsin IV.....	78	106	65-110	100
Wisconsin V.....	53	80	85-95
Minnesota.....	80	100
Iowa.....	45-60	85-95
Utah.....	80	100
Washington-Oregon I.....	90	100
Washington-Oregon II.....
Puget Sound.....	106	100

Fruit and Vegetable Market Competition

Carlot Shipments as Reported to the Agricultural Marketing Service by Common Carriers

Carlot shipments of the major fresh vegetables competing directly with canned foods were larger during the week ending June 22, 1940, than during the corresponding week of 1939. Carlot shipments of fruits were smaller, however.

The following table, compiled from statistics of the Agricultural Marketing Service, gives detailed comparisons of carlot shipments on certain dates of selected vegetables and fruits:

VEGETABLES	Week ending—			Season total to—	
	June 22, 1939	June 22, 1940	June 15, 1940	June 22, 1939	June 22, 1940
Beans, snap and lima.....	26	76	156	6,466	3,950
Tomatoes.....	1,222	2,168	1,578	17,914	10,874
Green peas.....	233	263	298	4,272	3,372
Others:					
Domestic, competing directly..	1,341	1,301	1,107	56,710	54,023
FRUITS					
	June 22, 1939	June 22, 1940	June 15, 1940	June 22, 1939	June 22, 1940
Citrus, domestic.....	3,653	2,975	2,473	148,250	121,946
Imports.....	1	17	13	78	137
Others, domestic.....	1,731	1,428	1,901	10,600	7,031

Canning Crop Condition Reports

1940 Planted Acreage Estimates of Green and Wax Beans Compiled by Agriculture Department

Growers were devoting much time to the final planting operations, during the early part of June, for such crops as green and wax beans, canning beets, and other late vegetables, and the cultivation of sweet corn, kraut cabbage, and tomatoes, according to a condition and progress report of the Agricultural Marketing Service issued as of June 15.

Summer temperatures during the first portion of June were favorable for the rapid growth of all vegetables. A very limited area in the Northwest suffered from a period of hot dry weather. An adequate supply of soil moisture was generally provided over the country by scattered showers, supplemented by irrigation in the mountain valleys of the Western States, according to the Service's report.

Planted Acreage and Condition of Green and Wax Beans

The Agricultural Marketing Service reported that the preliminary 1940 estimate of acreage planted to green and wax beans for processing of 57,590 acres compares with 54,860 acres planted in 1939 and the average for the preceding 9-year (1930-38) period of 57,380 acres. This represents about a 5 per cent increase in the acreage for this season over the 1939 planted acreage. The estimate of acreage contracted for freezing in 1940 is 2,140 acres, while in 1939 the production from 2,640 acres was utilized for freezing. Of the total acreage planted for 1940, it is estimated about 84 per cent consists of beans of green varieties and 16 per cent of wax beans. In 1939 the total estimated plantings of 54,860 acres consisted of about 83 per cent planted to green varieties and 17 per cent to wax beans.

The table below, compiled by the Agricultural Marketing Service, shows by States the planted acreages of both green and wax beans for 1938 and 1939, and the indicated 1940 acreages:

State	1938		1939		1940	
	Green	Wax	Green	Wax	Green	Wax
	Acreas	Acreas	Acreas	Acreas	Acreas	Acreas
Maine.....	708	1,062	633	477	600	900
New York.....	5,336	3,864	4,692	2,108	5,183	2,117
Pennsylvania.....	1,782	918	1,732	648	1,642	808
Indiana.....	1,170	130	950	500
Michigan.....	5,032	1,768	3,774	1,326	4,425	1,475
Wisconsin.....	5,760	3,840	4,402	2,608	4,636	2,964
Delaware.....	1,034	66	784	16	813	17
Maryland.....	11,684	1,016	8,700	1,300	9,310	490
South Carolina.....	520	400	300
Tennessee.....	3,200	2,700	2,750
Mississippi.....	2,400	1,700	1,800
Arkansas.....	2,664	936	2,548	52	2,400
Louisiana.....	1,728	72	1,300	900
Colorado.....	749	291	630	210	850	150
Utah.....	1,038	212	598	82	828	72
Washington.....	1,137	23	1,100	1,116	34
Oregon.....	2,358	292	1,696	254	2,480
California.....	1,300	420	400
Other States.....	11,231	789	6,395	515	7,235	395
Total all States.....	60,831	15,279	45,174	9,686	48,168	9,422

In the following table are given the combined planted acreages of green and wax beans for the past three years, broken down to show the acreages utilized for freezing and canning:

	1938	1939	1940
	Acreas	Acreas	Acreas
Contracted or planted for freezing.....	3,150	2,640	2,140
Planted for canning or other processing.....	72,800	52,220	55,450
U. S. Total.....	76,010	54,860	57,590

Advancement of Green-Wax Beans Behind Schedule

Progress of planting and general advancement of growth of green and wax beans on June 15 was not as far along as on the corresponding date in 1939. On account of so much rain in May, growers in many of the Northern States from Maine to Wisconsin were not able to plant their bean seed until early in June. The seed in a few of the earlier fields to be planted had begun to germinate by mid-June.

Prospects for the crop growing in Pennsylvania, Maryland, and Delaware continued fairly favorable and a limited amount of packing had gotten under way before June 15 in the Carolinas. In the Kentucky-Tennessee area and in the Ozarks, the crop was backward. Some packing was being carried on in Mississippi but prospects for a heavy yield were not favorable. The hot, dry weather in the Rocky Mountain States and the Northwest through May and early June curtailed yield prospects in these States.

Sweet Corn Season Backward

Although planting sweet corn for processing was delayed by too frequent rains in May over many of the important States, reports received from processors indicate the condition of the crop on June 15 was near average for the United States, the Agricultural Marketing Service reported.

The season in the Northeastern part of the country and in the Middle Atlantic States is about two or three weeks late. Seed in some fields failed to germinate uniformly because it was planted in wet, cold ground and the stand in these fields is irregular.

In the important Middle Western States, the season is also backward. Conditions are somewhat irregular. Some growers replanted fields that had failed to show good germination. Frequent rains not only interfered with planting operations in May but hindered cultivation. As a result the growth of weeds has been vigorous and warm, dry weather is now needed so growers can get into the fields to cultivate and mulch the soil.

Reports from the Northwest indicate the sweet corn crop in that region is making satisfactory progress. Warm weather is favorable. Growers in this part of the country were able to plant their seed near the usual planting dates.

Warm Weather Favors Tomatoes

Setting tomato plants in the fields was practically completed by June 15. An adequate supply of soil moisture in most of the important States and relatively warm weather at the time of field planting provided conditions that were favorable for this crop.

By June 15 in New York, New Jersey and Pennsylvania, the tomato plants were well established and making a vigorous growth. In Delaware, Maryland and Virginia (Eastern Shore), blossoms were appearing and the fruit was beginning to set. In the Carolinas, some of the tomatoes were ripening.

Growing conditions in Ohio, Indiana and Illinois were reported favorable although this season is from ten days to about three weeks behind schedule. Local heavy showers injured the crop to some extent in Ohio and Indiana. In Kentucky, conditions were favorable although some growers were still setting plants in the fields as late as June 15.

The season in the Ozarks is backward. Dry weather in May and through early June interfered with growers' progress in setting plants into the fields and it is reported some fields in this area remained to be planted after June 15. According to reports, growing conditions in the western part of the country are satisfactory.

MAY FOOD EXPORTS DROP

Loss of United Kingdom Market for Canned and Dried Fruits Causes Large Decrease

A sharp curtailment in exports of a number of major food products, especially those normally shipped to Europe, was the outstanding feature in United States foreign trade in food products during May, 1940, according to a report of the Bureau of Foreign and Domestic Commerce.

Total food exports for the month were valued at \$14,846,000, 45 per cent lower than the \$27,212,000 trade of May, 1939. On the opposite page appears a detailed table of canned food exports for May, and for the first five months of this year.

The virtual loss of the United Kingdom market for all United States canned and dried fruits was felt seriously for the first time in May as total canned fruit exports decreased to 2,441,000 pounds from 24,512,000 pounds in May, 1939, and total dried fruit shipments decreased to 4,259,000 pounds from 29,330,000 pounds.

Negligible shipments of meats and meat products to the United Kingdom in May caused total exports of these items to remain at low levels.

Canned salmon exports totaled 1,035,000 pounds in May, 1940, compared with 5,370,000 pounds in April, and 1,987,000 pounds in May, 1939; while canned sardine exports amounted to 2,470,000 pounds compared with 5,721,000 pounds in April, and 2,767,000 pounds in May, 1939. About one-half of the May, 1940, exports of both canned salmon and canned sardines were destined for the United Kingdom, although the granting of import licenses for canned sardines from the United States was reported stopped effective May 15.

"Alaska Fishery and Fur-Seal Industries in 1938"

Report of the chief of the Division of Alaska Fisheries for the fiscal year of 1939 has been published under the title "Alaska Fishery and Fur-Seal Industries in 1938." The report contains notes on legislation, new regulations, complaints and prosecutions, and statistics on canneries and production. The fur-seal industry is treated in a similar manner. The report can be obtained from the Government Printing Office at Washington, D. C., for 15 cents.

Putting Down and Developing Wells for Irrigation

Information on construction of pumping plants for irrigation in those areas where additional sources of water must be sought is contained in Circular 546, issued by the U. S. Department of Agriculture, entitled "Putting Down and Developing Wells for Irrigation."

EXPORTS AND IMPORTS OF CANNED FOODS

The effect of the suspension of fruit imports into the United Kingdom on March 19 is reflected in the figures released by the Department of Commerce on total exports of canned foods during May. Exports of canned fruits dropped to 2,441,326 pounds during May, 1940, as compared with 24,512,048 pounds exported during May, 1939. The effect of rigid import control by the United Kingdom on all foodstuffs instituted March 18, 1940, is shown by decreases in United States exports of canned meats, which dropped

to a third of the May, 1939, total, and canned vegetables, which were about half of the May, 1939 total. Exports during May of condensed and evaporated milk increased. A large increase in the exports of canned salmon was registered, 1,035,437 pounds, as compared with 72,826 pounds exported during May, 1939. The following table, compiled from the figures of the Department of Commerce, shows details of imports and exports during May, 1939 and 1940, and during the first five months of these two years.

EXPORTS	May, 1939		May, 1940		Jan.-May, 1939		Jan.-May, 1940	
	Pounds	Value	Pounds	Value	Pounds	Value	Pounds	Value
Meats, total.....	1,444,442	\$441,629	437,967	\$107,380	6,588,525	\$2,070,719	7,336,426	\$1,971,205
Beef, corned, etc.....	36,870	7,723	17,200	3,056	164,329	37,587	181,965	38,587
Other beef.....	116,601	41,826	4,800	1,357	600,448	249,555	337,214	106,937
Pork.....	961,650	313,913	223,020	63,642	4,204,856	1,425,135	5,054,600	1,415,395
Sausage.....	164,151	42,232	85,912	23,211	765,009	206,591	629,978	176,493
Other meat.....	165,161	35,935	107,035	16,114	793,883	151,851	1,132,669	233,793
Vegetables, total.....	4,856,832	439,427	2,462,185	181,148	16,343,737	1,389,630	54,024,803	2,901,533
Asparagus.....	2,134,865	267,471	226,875	34,126	4,535,313	577,575	1,956,402	286,395
Beans, baked and with pork.....	412,134	17,791	609,737	31,308	2,222,844	90,563	26,750,023	1,097,411
Corn.....	228,768	15,906	206,232	11,965	1,288,680	92,755	865,584	58,166
Peas.....	691,494	33,700	292,299	18,871	2,037,913	130,329	1,703,534	131,019
Soups.....	276,800	28,027	256,883	23,386	1,232,917	125,920	4,882,276	335,749
Tomatoes.....	88,487	5,969	149,227	8,695	643,039	38,625	8,845,540	402,330
Tomato paste and puree.....	140,926	11,218	111,838	8,211	655,773	48,804	5,348,610	305,859
Tomato juice.....	367,939	19,159	153,672	10,042	1,202,895	70,808	91,922	57,807
Other vegetables.....	515,339	40,116	395,422	34,544	2,524,363	214,251	2,752,912	226,788
Condensed milk.....	148,233	18,043	441,778	42,598	789,959	88,424	1,804,316	177,643
Evaporated milk.....	2,508,168	155,621	3,635,763	244,201	9,533,271	615,188	15,107,747	1,075,551
Fish.....								
Salmon.....	72,826	17,031	1,035,437	158,647	542,833	108,764	16,944,584	3,148,602
Sardines.....	2,766,923	173,911	2,470,126	159,322	21,763,131	1,440,160	39,829,944	2,940,180
Other fish.....	127,054	10,544	165,145	23,817	1,094,765	89,789	1,544,270	157,609
Shellfish.....								
Shrimp.....	475,139	73,686	165,120	21,742	2,422,665	374,887	1,054,958	167,010
Other shellfish.....	77,603	12,147	90,310	10,991	385,622	60,472	320,083	52,866
Fruits, total.....	24,512,048	1,603,806	2,441,326	107,795	130,497,336	8,483,187	109,944,291	8,034,434
Grapefruit.....	4,749,835	256,816	408,836	25,547	30,188,072	1,602,361	35,042,094	2,230,894
Loganberries.....	16,827	1,198	1,734	208	215,041	16,025	347,911	26,617
Other berries.....	68,575	5,107	23,818	3,307	274,892	26,104	158,785	21,155
Apples and sauce.....	1,409,298	60,525	47,249	2,519	5,461,779	235,924	2,019,155	89,180
Apricots.....	1,558,424	102,778	140,041	10,044	10,041,523	643,002	5,481,851	392,102
Cherries.....	84,518	6,627	58,332	6,420	1,473,811	118,509	416,916	44,400
Prunes.....	63,440	5,129	51,426	3,988	582,663	39,143	5,476,639	316,429
Peaches.....	6,646,489	407,782	357,262	25,061	30,483,361	1,819,470	26,672,372	1,758,217
Pears.....	3,537,448	248,655	354,190	28,849	28,254,371	1,866,451	13,873,814	1,130,487
Pineapple.....	3,780,115	263,048	594,254	53,417	7,356,150	567,232	5,376,227	451,088
Fruit salad and cocktail.....	2,322,269	221,373	197,089	21,990	14,668,048	1,419,540	13,664,443	1,453,832
Other fruits.....	274,810	24,769	207,155	16,445	1,497,625	129,426	1,414,084	119,943
Fruit juices (in gallons):.....								
Pineapple.....	107,941	55,135	68,592	34,118	302,447	165,737	285,278	143,681
Grapefruit.....	296,560	102,978	223,702	74,641	1,028,800	356,220	1,502,302	496,983
Orange.....	46,252	33,935	58,214	29,454	200,783	152,582	167,604	91,708
Other fruit juices.....	34,755	30,231	95,603	57,324	145,476	130,394	287,375	192,016
IMPORTS								
Meat.....								
Beef.....	11,281,097	1,106,060	9,079,864	1,073,027	33,117,310	3,358,115	33,176,103	3,854,221
Other meats.....	13,006	3,363	14,525	4,316	101,643	28,110	47,907	14,441
Milk: condensed and evaporated... ..	14,789	1,202	254	27	78,305	4,753	1,356	134
Fish.....								
Packed in oil.....								
Sardines.....	2,201,461	315,395	975,864	155,892	10,888,121	1,621,158	6,547,244	1,017,642
Anchovies.....	148,746	55,083	442,740	150,231	1,079,595	412,876	1,245,330	425,205
Tuna.....	1,263,848	179,101	343,048	50,662	4,103,265	639,220	4,097,860	644,171
Other fish in oil.....	31,718	8,553	32,779	9,265	214,757	61,664	279,300	81,070
Other fish not in oil.....	1,794,721	148,805	444,140	48,407	6,656,000	602,230	3,838,322	424,544
Caviar and other roe.....	5,892	4,219	19,652	9,821	65,345	39,944	68,798	43,056
Shellfish.....								
Crab meat and sauce.....	711,017	244,392	48,083	11,874	4,312,376	1,519,419	9,116,299	2,796,674
Clams and oysters.....	83,012	17,215	42,548	8,729	374,717	90,229	291,245	736,754
Lobsters.....	60,941	28,254	213,766	62,276	224,878	96,616	474,084	144,069
Other shellfish.....	499,525	42,087	1,782,678	105,041	7,936,162	537,361	7,934,914	521,066
Vegetables.....								
Peas.....	56,971	6,021	32,288	2,170	970,514	107,041	108,341	7,269
Pimientos.....	22,481	2,855	58,400	5,716	85,184	11,029	83,250	9,612
Mushrooms.....	100,170	10,145	53,126	12,840	338,231	73,564	342,800	78,787
Tomatoes.....	5,581,127	235,496	2,516,648	125,014	28,801,198	1,127,844	14,082,196	662,556
Tomato paste and sauce.....	537,293	49,883	478,118	39,873	3,260,831	250,059	2,944,797	252,195
Other vegetables.....	8,083	518	20,476	1,429	104,256	5,291	121,920	7,262
Fruit.....								
Pineapple, dutiable.....	1,483,120	60,713	422,691	20,940	7,077,090	279,605	4,580,350	192,509
Pineapple, free (Philippines).....	8,603,179	386,031	4,906,999	248,070	13,056,729	570,582	10,262,453	488,895
Mandarin oranges.....	81,175	4,526	239,460	16,702				

Cherry Crop Condition Report for Week Ending June 27

A survey of all districts in Michigan indicates very little change in the cherry crop during the last week, according to a report received by the Association's Division of Statistics. Some more cherries have dropped from the trees but this did not affect prospects for yields.

The past week has been very cold and wet. There has been so much rain that the spray has been washed off time and again, but the growers are trying to keep their trees covered. Early cherries are coloring slowly.

As a result of the survey, it is estimated that the State as a whole will have a crop equal to 60 or 70 per cent of last year.

NEW YORK I AND II—Set of cherries is good but weather damage showing up more as time goes on; also some indication of shot-hole fungus. Crop in these districts estimated at about 70 per cent of last year.

NEW YORK III—Crop now estimated at 75 per cent of last year.

NEW YORK IV—Estimates of crop in this district range from 58 to 80 per cent of last year. Sweet cherries in this district have been slow ripening because of cold weather and rain and may not produce more than 40 per cent of normal.

MICHIGAN I—No change from last week's report, indicating about 50 per cent crop.

MICHIGAN II—Very little change in cherry crop conditions in this region since last report. Have had a week of cold rainy weather, which has retarded the development of the crop but which has done no particular damage so far, as there is at this writing no evidence of blight or shot-hole. Estimate, however, is still 75 per cent of amount of cherries harvested last year in the Grand Traverse area.

MICHIGAN III AND IV—Set of cherries after June drop not over 50 per cent of last year in southwestern part but about the same as last year in Oceana County.

WASHINGTON—There has been no change in condition of the sour cherry crop in this district over that reported last week; namely, that it is estimated that there will be about an 85 per cent normal crop. Some sections, however, report full crop. Picking is expected to be started in about a week to ten days.

Tinless Cans for Foodstuffs Developed in Germany

Following extensive research into the manufacture of tinless cans for use in preserving meat and vegetables, large scale production of such containers is reported to have been started in a plant located in central Germany, according to the American commercial attache at Berlin. The tinless cans are made of bright strip-steel, basic steel being used instead of the open-hearth product commonly employed in the manufacture of tin plate. The tops and bottoms of the cans are cut in the usual manner and before assembling the parts are cleansed and rust-proofed by a phosphating process which takes from two to three minutes. The can parts are then dipped in baking enamel and dried and the bottoms seamed to the bodies of the cans.

Verdict for Canner in Serious Illness Case

The Association is pleased to announce the successful defense of five suits tried last week at Northampton, Mass. The cases involved serious illness attributed to the consumption of a canned meat product.

Plaintiffs' doctor claimed that the illness was food poisoning, and placed the blame on the canned food. However, the information developed by the investigation strongly indicated that the plaintiffs actually had trichinosis, a disease contracted from eating undercooked pork. It was discovered that roast pork was served to the family at a meal several days prior to that on which the canned meat was eaten. Despite the fact that plaintiffs contended that some of those who were ill did not eat the pork and that all who ate the canned food were ill, defense experts established that the disease was trichinosis and that it must have been caused by the insufficiently cooked pork.

Plaintiffs' counsel was unsuccessful in his efforts to show that assuming the disease was trichinosis, the canned meat was responsible inasmuch as pork was one of the ingredients. This argument was met by proving that the process used in packing the product was more than sufficient to destroy the parasite if the pork used by the canner had contained trichinae, and the further fact that the illness occurred too soon after the canned food was consumed for it to have caused the illness.

Canada Prohibits Importation of Canned Pineapple Grading Below "Choice Quality"

An order in council of May 16, 1940, prohibits the importation into Canada of canned pineapple grading below "choice quality" except when imported in containers of not less than one-half gallon for re-manufacturing purposes, according to the American commercial attache at Ottawa. Standard quality canned pineapple originates largely in the Straits Settlements.

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